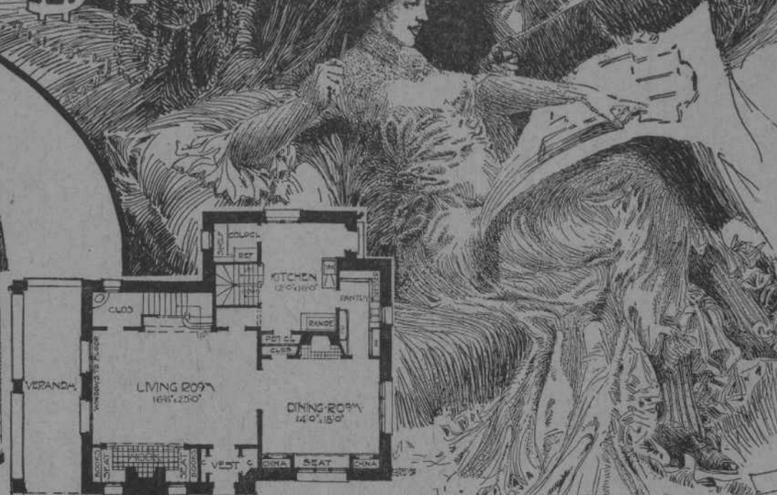
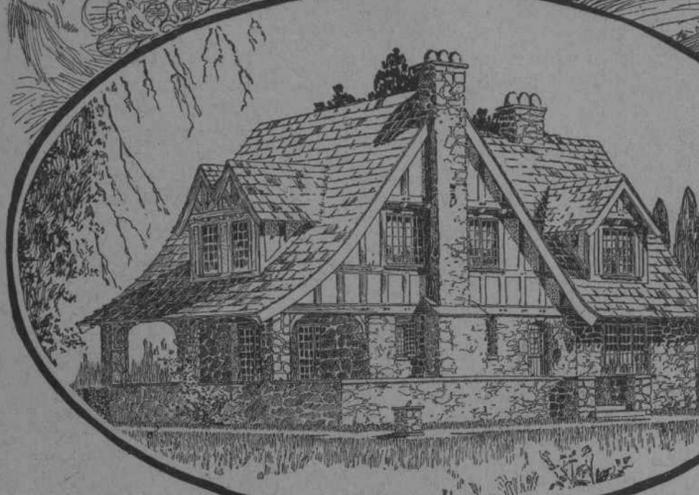


# ALICE OF STONE AND WOOD FOR \$4000



...kalsomined straw color. The woodwork is chestnut.

Over the window seat is a flat plaster arch, high enough to clear the window trim. There are similar arches for the china closets at either side.

The room is well lighted and cheerful, a particularly necessary feature for a dining room, since we need to begin our day in cheerful surroundings.

The kitchen is fitted up in the usual way, with cold closet, sink, pot closet, ranges, &c., and a tile wainscot five feet six inches high around the room. Opening out of the kitchen are the cellar stairs and servants' stairs leading to the second floor.

Between the kitchen and the dining room is the pantry, fitted up with dresser, sink, cupboards and drawers.

The second story has three fair sized bedrooms, a servants' bedroom, linen closet and bathroom, paved and wainscoted with tiles. All bedrooms are provided with large closets and window seats. The stairs hall will be the same in treatment as the hall on the first floor. There



**HIS** belongs to the class of English country houses, a style particularly adapted to the surroundings of the country.

The house is small, and the lines necessarily have to be kept low to preserve the proportions. The total width across the front is about fifty feet, and the depth at the veranda end is about twenty-nine feet. The dimensions of the rooms are given in the plans. The simplicity of the building will insure the possibility of its being built at a moderate cost, about four thousand dollars in localities where materials are near at hand.

The first story will be of rock face ashler of grayish color, or, if field stones are available, they may be used very effectively by leaving them in their natural state. In both cases the stones are laid up in cement, with wide "raked out" joints to give deep shadows.

The second story is half timberwork, in which stucco is put upon wire lath between strips of timber. The stucco is put on piddle dash, so as to be left with a rough surface. The verge boards, timberwork, brackets, lintels over first story windows, front door, &c., are of chestnut, which is treated with one coat of nut brown oil.

The roofs are covered with shingles. The courses at the eaves are to be nine inches to the weather, lessening gradually to five inches for the cornice, and so on for the remainder of the roof. The shingles may be stained a deep green or left to weather finish. The chimney at the front of the house is of stone and is exposed for its entire height. The other chimney is of brick, topped out with stone laid in the same manner as the stone of the first story. Both have clay chimney pots.

Particularly attractive is the heavy batten front door, with the wrought iron lan-



...is a stairway leading from the servants' hall to the attic, which is an unfinished storage room. The woodwork in the bedrooms will be white pine, painted the desired color. The wall may be left rough plastered or may be painted.

In the cellar are the laundry, servants' toilet, heater, vegetable closets, coal bins, &c. The cellar is about seven feet six inches high, the first floor nine feet, and the second floor eight feet six inches in the clear.

**Grape Wine.**

To every ten pounds of grapes after being mashed add one gallon of water. Let it ferment four or five days in an open vessel. Then strain the juice and add four pounds of sugar to every gallon of the mixture. Put it into a keg. Leave the bung out until it has done fermenting. Cork the keg for a year, then bottle.

The walls above the wainscot and the ceiling between the beams are covered with plaster, left sand finished, and

## Concerning Your Ancestors.

Conducted by Mrs. Clara H. Manning.

**Queries.**

619.—SCHENCK HERALDRY.—The accompanying illustration is the crest of the very ancient Holland family, Schenck van Nydeck, described in Dutch heraldry as:—Arms:—Sable, a lion rampant or langued et armé gu. and az.

Crest—Out of a coronet or, a demi-lion rampant or, langued et armé gu. and az.

The first of the Schenck name of whom mention is made in history is the imperial ensencher Edgar de Schenck, in 798 to Charlemagne, Emperor of Germany and France. Colvo de Witte, who was killed at the battle of Clodius, against the Danes, in 878, founded the house of Schenck van Tautenberg. A series of Barons van Tautenberg were descended from this Colvo de Witte through the tenth, eleventh and twelfth centuries.

Of the Schencks van Nydeck there are two branches, one Bavarian and one Rhenish. It is through the latter of these families that the genealogy of the Schencks in America has been traced to Christianus Pincerna, a Nydeger of a younger son of Rynler Schenck, Baron van Tautenberg, who was cupbearer to the Count de Gullek, Pincerna is the Latin for Schenck, meaning cupbearer.

In 1346 Hendrik Schenck van Nydeck, Kt., Lord of Afferden and Walbeek and Feoffer of Westerbeek became the head of the family, married Aelide Ryde, heiress of Walbeek; he was succeeded by his son Henrich, Kt., Lord of Afferden, who died December 8, 1432, married Alice van Goen, daughter of Allard, Lord van Keldenbroek, and Anna, Monfoort. His son Diederick succeeded him as Lord of Afferden, and died at Mal, August, 1487. Married Adelheit van Buren, heiress of Aersen and Belden, daughter of Johan and Aleid van Arendahl. Had son Derick, Lord Afferden, who died at Blynbeek, August 3, 1525. Married Alice Gastors, of Aersen. Their son Derick, Lord of Afferden and Blynbeek, succeeded him. Married Maria van Galen. Had son Peter, born at Yost, 1547, who served with great distinction in the wars of his time and rose to the rank of general (for general officer) in the service of the Netherlands. He married at Doesburgh, May 11, 1589, Johanna van Scherpenzeel. Their son Martin, born at Doesburgh, August 7, 1634, had sons Roelof and Jan and daughter Anetie, who came to the New Netherlands in 1639 and settled on Long Island. Roelof was born at Amersfoort, Holland, in 1619. His uncle, Sir Martin Schenck van Nydeck, Kt., Lord of Louwenburg, general and marshal de camp, killed August 11, 1659, was heir to the castle and estate of Blynbeek. The probable cause of the family coming to this country was the misfortune which overtook their ancestors during the Netherlands wars of the sixteenth century and the troubles respecting the ancestral estates. The facts concerning the Schenck family have been gathered after much research and from the most authentic sources, and by right of inheritance the descendants in America are entitled to these heraldic devices which are described above. Vide Gen. of the Schenck van Nydeck, by Van der Dussen, the Wapenboek and Memoirs of Johannes Schenck. Is it known if Martin Schenck came to the New Netherlands with his children in 1659? HERALDICA.

620.—TAYLOR.—Wanted, dates of birth and death of Israel Taylor, and name of his wife. Israel's parents, Lemuel and Bathsheba Taylor, lived in Canaan, Conn., prior to 1760, and removed to Stillwater, N. Y.

621.—ATEN, or AUTIN.—Coat-of-arms wanted of the Aten family, of Holland. Adrian Hendrickse came to America in 1651 and settled on Long Island. His grandsons were at Millstone River, Somerville, Neshannock and New Brunswick, N. J. F. P. A.

622.—YOUNG.—Ancestry wanted of Thomas Young and history of family. They were among the early settlers of Manhattan Island. R. M. C.

623.—BRADSTREET.—Would like description of the coat of arms of Governor Bradstreet, who came from England, 1630. DESCENDANT.

624.—TOWNLEE.—The family settled in Southern Scotland, coming from France, early in the thirteenth century. They were later associated with the House of Lords in England. The race ended with the death of Lord Frederick Mae Townley. Information wanted of the family, also the coat-of-arms described. E. F. T.

625.—WARREN.—Information wanted concerning the descendants of General Joseph Warren, of the Revolutionary War, born in Roxbury, Mass., 1741; died, 1776. E. W. C.

626.—WALTER, or WALTERS.—SCHUPP.—Dates of birth, marriage and death of Jacob Walter and wife, Rebecca Isabel Schupp. They lived in Adams county, Pa. Information wanted of their children, also description of the Walters coat of arms. C. W.

627.—ALWARD, or ALWAYS—KEYTE.—Information requested of the Alward family, who lived in New York in the early times. When did the family by name of Keyte live in Woodbridge, N. J.? L. B.

628.—PERRINE, PEARY or PERRY.—Ancestry wanted of Count Perrine, who was banished from his native country, France, through political troubles; went to England, where he married the second daughter of Lord Becham in 1710. Would like description of the Perrine or Perry coat of arms. S. P.

629.—MIDDLETON.—Ancestry wanted of Robert Middleton, who settled in Westmoreland county, Va., 1663. Had sons John and Benedict. The latter had sons Benedict and William. Wanted, descendants of John and of Benedict. Hugh and Robert Middleton went from Virginia to South Carolina, 1760. Desire correspondence with Middletons descended from English, Scotch or Irish families. H. C. M.

630.—FRANKLIN.—Genealogy of the Franklin family wanted from Benjamin Franklin. E. J. R.

631.—DIMMICK.—Would like full description of the Dimmick coat of arms; also history of the family, of which General Dimmick, of the Revolution, was a member. F. W. R.

632.—DELOUVRES.—Wanted, coat-of-arms and ancestry of the Delouvres family. One Aryhouse Jean Louis De Louvres, born 1813 at Sarcelles, near village of Louvres, Seine et Lise, France. At Louvres is a castle belonging to the Marquis de Lon Louvres. G. H. D.

633.—HURD—LACY.—Richard Hurd, of Bennington, Vt., between 1780 and 1800. Married daughter of Judge Lacy. Richard Hurd served several terms in the Vermont Legislature. Information wanted of him; also first name of his wife. Were Richard

Next in importance is the dining room, which has at one end an enormous fireplace and at the other a spacious window seat with china closets on either side. This room, like the living room, has paneled wainscot and ceiling beams.

The walls above the wainscot and the ceiling between the beams are covered with plaster, left sand finished, and

**Answers.**

634.—TABER.—I would like description of the accompanying coat of arms of the Taber family. To whom was it granted, and where? Wants a Colonial services of Philip Taber, of Massachusetts. P. M.

635.—GOMM.—Wanted.—Ancestry of Sir William Maynard Gomm, of England, soldier, D. C. L., K. C. B., G. C. B., born 1732, d. 1715. Was field marshal, commander-in-chief of India 1831, and constable of the Tower of London 1872. Desire names of descendants and the Gomm coat of arms. A. R. V. G.

636.—(Answer)—GENUINE "KNICKERBOCKER" ANCESTORS.—The genuine "Knickerbucker" government ceased in 1664, after the acquisition of the New Netherlands by the English, when the Dutch citizens were obliged to take the oath of allegiance to the new government. Few Dutch emigrants came over after this change; therefore the genuine "Knickerbucker" ancestors are to be found among the Dutch settlers of the New Netherlands prior to the English accession, in 1664. C. H. M.

170.—(Answer) KLOEPPER.—Rieistap, in his "Universal Armory," vol. 1, gives the arms of Klopfer as German. A. R. can compare the coat of arms in his possession with the description given therein. D. D.

190.—(Answer)—MORE.—"Descendant" can obtain information of the MacCarty More or "Great" McCarty family in Sir

Bernard Burke's "Irish Landed Gentry." The blazon of the arms is—Arg., a stag trippant gu. attired and unguled or. D.

390.—(Answer)—RICE.—Patrick Rice was a native of county Down, where he was born 7 June, 1801. Came to Philadelphia in 1826, where he lived until 1836. Married by the Rev. Dr. Kendrick in St. Mary's Church, Philadelphia, 7 Aug., 1837, to Emelia McCardie, born county Down, Ireland; died 21 July, 1852. They removed to Clark Co., Ind., where Hugh Rice was born 8 Aug., 1838; died 30 Aug., 1838. They removed to Gibson Co., Ind., and later to Floyd Co., Ind. Elizabeth Rice, born 29 July, 1840, removed to New Albany. Had children—James H. Rice, born 27 Mar., 1842, died 9 Oct., 1896; Maria, born 21 Feb., 1844; Mary Ann, 10 Oct., 1845; John, 15 Sept., 1847, died Mar., 1850; Emelia, 1 Nov., 1849; Margaret, 1 June, 1852. Patrick Rice married, 24, Mary Mulheron, 17 Sept., 1854. Had children—Mary A. Rice, born 4 July, 1856; Joseph, 28 Mar., 1857, died Dec., 1902; Ellen, 25 Sept., 1860. M. J. R.

106.—(Answer)—ST. PAUL'S CHURCH.—Information concerning the name and burial place of the sexton of old St. Paul's Church, Philadelphia, is had by applying to Rev. Dr. Geor. or one of his assistants at No. 29 Vesey street, New York city. F. E. T.

194.—(Answer) RICHARDSON.—This is from a painting by John Cole. The photographic reproduction is very indistinct. There is a Richardson coat of arms that is somewhat similar to it. Per fesse, arg. and az., a lion ramp, counterchanged. M.

198.—(Answer) DICKERSON.—Have written a partial history of the Dickerson family, after thorough research regarding the early history of the family in this country. I fall to find the slightest evidence of any connection between the Dickerson and Dickenson families. So far as I can learn, no communication was held between them, but both were of distinguished ancestry. The name Pilemon occurs in both. H. W.

## With an Ice Cream Freezer.

The freezer is not the vital question. It is how to use it to the best advantage. That there are freezers and freezers goes without saying; new improvements each year shorten the time needed in the freezing and lighten labor, but the cardinal points are still the same. In the first place the ice must be chopped fine. This may be achieved by a patent ice crushing machine, which is a convenience to be sure, but costs \$5 or \$6, or by the old fashioned but effective and inexpensive expedient of putting the ice in a stout gunny-sack, laying it on a hard cement floor or a stone flagging, and crushing with a hammer or hatchet. Pulverize as evenly as possible. A four quart freezer, which is the usual family size, requires about ten pounds of ice and two quarts of salt for a freezing. The coarse rock salt is the sort to use, and there should be for creams three times as much ice as salt, for less twice as much, and for frappés, where a granular consistency is required, equal proportions of ice and salt. The mixture may be made before packing, or be packed in alternate layers, with ice. A wooden paddle should be used to press down the mixture, and when the space around the freezer is full nearly to the top, a little cold water is poured in—about a pint to a gallon freezer.

**WATER ICES.**

Sherbets and ices differ from ice cream in that they are better served as soon as possible after freezing. There are two methods of making water ices. The first is very simple, consisting merely of a syrup too sweet for drinking and flavored with any fruit juice preferred, then frozen. The second way is to boil sugar and water together, cool, flavor and freeze. As an uncooked ice is apt to melt quickly on exposure to air, a tablespoonful of gelatine or the whites of two or four eggs are often added to each quart of juice in order to hold it. This slight addendum converts a plain water ice into a sherbet or Italian sorbet. Any kind of fruit can be used in the concoction of sherbet, but grapes, cherries, red raspberries, strawberries and pineapple are especially delicious. If liquor is added to a sherbet it becomes Roman punch. In this the liquor is added after it is set, a quart of or a little more than a quart of lemon water, add a glass of white rum, the juice of two oranges and a small glass of any dry wine.

**ICE CREAM, WITH HOT SAUCE.**

Beat the yolks of four eggs until lemon colored and thick. Add one pound of powdered sugar and a quart of milk which has just been brought to the boiling point. Cook two minutes in a double boiler, no more. Stir in the stiffly beaten whites of four eggs, a teaspoonful and a half of vanilla and a half teaspoonful of almonds. When quite cool add a quart of cream, saying two or three more tablespoonfuls of milk to mix with the sugar, flour and egg. Heat the milk to near boiling and stir in gradually the flour, sugar and egg, mixed with the milk. When the curd is cooked add the gelatine that has been soaked, the cream and a teaspoonful of vanilla and freeze. Before packing add

chopped figs and nuts and beat well with a large spoon; pack. If in emptying from the mould it sticks, put a towel wet in boiling water over the mould to loosen. Then if it looks creamy set on the ice a few moments to harden.

**SICILIAN SHERBET.**

Boil together for five minutes, one pound of sugar and one quart of water, beat the yolks of six eggs, and add to the boiling syrup. Stir for a moment, then take from the fire and beat until cold. Have in readiness one cup of mixed fruit, which has been soaked in a half cup of sherry. When the mixture is quite cold turn into the freezer and freeze. Remove the beater, stir in the fruit, and serve in punch glasses.

**PINEAPPLE SORBET.**

Peel and cut a sugarloaf pineapple in small pieces. Add two cups of sugar and let it stand over night in a cool place. Strain off the juice and press the pulp through a colander. Add to this a pint of water and the grated yellow rind of an orange. Mix well and boil ten minutes. Remove from the fire, add the juice of one lemon, and two oranges and freeze. If you wish to make the granular, pack in equal quantities ice and salt, and set away two or three hours, scraping the frozen parts occasionally from the sides of the can and stirring the whole long enough to mix the ice thoroughly with the mass, but not enough to beat it to an even cream. Serve in dainty cups of china or crystal.

**COFFEE FRAPPE.**

Four one quart of boiling water over four ounces fine ground Java coffee. Cover, let it simmer ten minutes, strain through cheesecloth and add six tablespoonfuls of sugar. When cold pour into the freezer and begin to freeze. When it commences to thicken add the whites of two eggs beaten to a stiff froth. Freeze five minutes longer, remove the beater, cover, and allow it to stand fifteen minutes before serving. Serve in glasses with a spoonful of whipped cream on top.

**LEMON GINGER SHERBET.**

Put a scant two quarts of water and a pint of sugar on to boil in a clean basin. Cut four ounces of candied ginger into fine bits and add to the syrup, together with a little grated yellow rind of lemon. Boil until clear. Strain the juice from six lemons and add a little more than a quart of the juice. Soften one tablespoonful of gelatine in two tablespoonfuls of cold water, then dissolve over the tea kettle. Combine the syrup, the lemon juice and the gelatine and freeze.

**MERINGUE GLACE or BAKED ICE CREAM.**

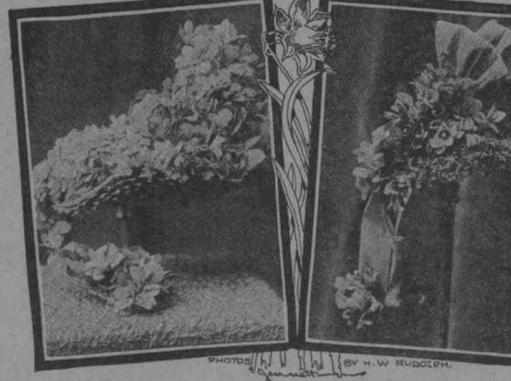
Soak two tablespoonfuls of gelatine for two hours in a quarter of a cup of cold water, then dissolve in a cup of rich milk heated to the boiling point. Strain through a hair sieve into one quart of rich cream. Add one cup of sugar and a large teaspoonful of orange or vanilla extract and freeze. When frozen pack in a mould and leave the freezer for two or three hours. A little before serving time turn out on a stoneware dish, and cover roughly with a thick meringue made of the whites of five eggs, beaten stiff, with five tablespoonfuls of powdered sugar and flavored with a half teaspoonful of any flavor preferred. Take care that the ice cream and the edge of the dish on which it rests are entirely covered by the meringue. Set the dish on an asbestos griddle or a board in a hot oven and let the meringue brown delicately. It will take more than five minutes at the outside. Serve at once. The cream will not be melted. This is often called baked ice cream.

**GRAPE SHERBET.**

Wash and drain Concord grapes and press through a sieve. To every pint of juice add a quart of water and two cups water together for sugar. Boil sugar and water together for fifteen minutes, add the grape juice and a cup of orange juice and freeze.

EMMA PADDOCK TELFORD.

## Bonnets of Hurd and Stalks



Among the women of Kansas are some of the most expert and artistic milliners and florists in the world, for they can create headgear which is literally a dream of artistic beauty without utilizing a single flower or ribbon made from the material of which a hat or bonnet is usually fashioned. The hats shown in the accompanying photographs were made out of the corn plant. The Gainsborough hat, which seems to be a dainty creation from London or Paris, has a groundwork of leaves of the cornstalk cut and bent into the proper shapes, then

sewed or glued on a slight wire framework. The roses and other flowers with which it is adorned are also composed entirely of corn leaves of various tints, corn tassels being used for the floral sprays. The opera bonnet is also composed of the same material, but the crown is made up of a mass of tassels deftly woven together. To this are fastened clusters of lilies and roses, also the broad ribbon ornament—all made out of corn leaves. Even the bonnet strings are made of the same material.